

Please amend the above-identified application as follows:

In the Specification:

Please amend the paragraph extending from page 8 line 33 through page 9, line 12 as follows:

--The machine of the present invention, produces the salt containing ice at a temperature of between -20° F and -50° F. This means that the salt containing ice, even if never placed in a special freezer, will not begin to melt until its surface area increases in temperature by 71 degrees to about 21° F. Upon separation, the ice cube containing salt can freeze food or retain the frozen state. Its shelf life can be enhanced by placing it in a special freezer after separation from the icemaker to lower its temperature further. These cubes have been lowered to -110°F by placing them in a special freezer. Tests were conducted recently at Washington University for these freezers are special and generally found only in certain laboratories. At this temperature the shelf life was found to be equal to dry ice. --

Please amend the paragraph extending on page 11 from lines 24 to 31 as follows:

--The original prototype icemaker has one (1) evaporator containing 48 molds. The second model has two evaporators, each with 32 molds. Both machines are ~~about 213.36~~ about 213.36 cm long, 508 ~~ml~~ cm wide and approximately 134.62 cm in height. Presently a six (6 hp) horsepower, air cooled compressor is used. The electric power is about 40 amps, 208 volts. The power is AC at 60 cycles. Additionally, the

machine of the present invention uses less electricity than conventional ice cube making machines.--

Please amend the paragraph extending on page 12 from lines 5 to 15 as follows:

--For salt water ice cubes, until a less expensive method is found for ocean water decontamination, where the use of ocean water is discussed, in fact fresh water is preferably used and the necessary percentage of salt added. In some locations where there is a shortage of fresh water or the fresh water is polluted, and ice to refrigerate is needed, ice is either shipped from other locations, or is decontaminated using the least expensive process. Providing fresh water is available, its decontamination is not a problem. Decontamination of salt water is not complicated, ~~for~~ since the chemical composition of the water must be preserved. --

Please amend the paragraph extending on page 12, from lines 29 to 29 as follows:

--The coolant is preferably refrigerant 404A fluid, which is regarded as environmentally safe. Flexible water input hoses are used, but preferably to the sides of the evaporator. Ice is produced in molds ~~found~~ formed as part of the evaporators. Several types of ice can be produced by the same evaporator at the same time. All the ice is removed or separated from the machine at the same time when hot refrigerant evaporator is sent through the conduits to melt a small surface of the cubes. ~~Therefor~~ Therefore ice is produced in batches when the evaporator is moved from a horizontal position to a vertical position.--

Please amend the paragraph extending from page 12, line 30 to page 13, line 3 as follows:

--No hoses are placed under or on top of the trays. The trays are so designed with underlying arcuate, preferably crescent shaped evaporator conduits positioned directly under the trays, so that the coolant and or heating fluid ~~touches~~ uniformly and directly, ~~to~~ contacts the molds as the ~~liquid~~ fluid passes through the evaporators. The underside is rounded so that the liquid flows around the underside and sides of the cubes. Thus the cubes produced are rounded on the bottom, no matter the size.—

Please amend the paragraph extending on page 13, from lines 8 to 14 as follows:

--One embodiment for a machine includes flexible molds so that in one batch, several different size cubes can be made. Whatever size cube that the customer wants from 60 grams to 2 or more kilograms, can be made. Machines with even larger molds can be constructed, if the market calls for such machines, but ~~same~~ this requires more powerful compressors and an increased flow of coolant and hot refrigerant.--

Please amend the paragraph extending on page 14, from lines 16 to 23 as follows:

--The machines of the present invention can produce ice cubes continually. They require no maintenance, except a few hours a year. Because their configuration ~~it~~ is essentially open, they are far easier to repair than most icemakers. Those operating the machine will need little training and almost no mechanical ability. The machines waste

no water. The machines are made with parts readily found in the marketplace. It is the design and orientation of the icemakers molds, which make them unique.--

Please amend the paragraph extending on page 14, from lines 28 to 32 as follows:

--Both machines can produce a low temperature of -45.6°C . The fresh water ice produced at a temperature of -28.9°C on separation from the machine has been tested against other wet ice. No other commercial icemaker produces ice at anywhere near ~~the~~ this low temperature.--

Please amend the paragraph extending on page 14, line 33 through page 15, line 7 as follows:

--The standard prior art icemaker produces ice cubes at a temperature of -1.1°C (30°F) and the ice cube begins to melt at 0.0°C (32°F). The conventional cube size is generally about 25% of the cube size produced by the prototype machines. The smaller the cube the less time it takes to make. The 0.2268kg cube made with the prototype machines containing pure water ~~last~~ lasts five (5) times longer than any ice made with any known icemaker or made from a freezer. How fast ice melts depends on viable factors such as weather conditions, how the ice is stored and so forth.--

Please amend the paragraph extending on page 15, from lines 15 to 22 as follows:

--Supercooled fresh water ice can be produced at a competitive price, although the cube is substantially bigger and lasts far longer. Unlike standard conventional ice, it cannot be made in a home freezer. A customer ~~that~~ who wants this ice cannot make it. Thus if cost is calculated on the basis of usefulness, the ice costs 20% of that of standard ice even though it will cost somewhat more on a weight basis. It is probably less expensive for a customer to purchase this ice than use home made ice.--

Please amend the paragraph extending on page 16, from lines 5 to 14 as follows:

--Under normal circumstances, as with respect to saline or seawater ices, because of the time it takes to form ice, the water molecules have time to separate from all or most of the salt and other impurities. This is called the slow freeze process, and has been tested in Canada and the United States to desalinate and purify saline water. There are icemakers, that can use seawater to make ice, but the salt and other minerals separate out, because the process is slow. They can make no more than slivers of ice containing salt and other impurities, and absent the salt, the ice cannot be used to freeze or maintain the frozen state.—

Please amend the paragraph extending on page 16, line 22 through page 17, line 5 as follows:

--Salt water ice, when it starts to melt at -6.1°C , the salt content begins to separate and the cube begins to weaken before it melts away. Ultimately it will ~~break~~ break upon touch. The literature states that the advantage of the salt containing cubes, is that ~~its~~ their temperature can be lowered far more than ice cubes containing only fresh water. Fresh water cubes will crack at a low enough temperature. The salt in a salt containing cube (and possibly other impurities) acts as a binder. Based on available literature such cubes can be lowered to almost absolute zero, and still maintain ~~its~~ their configuration unlike fresh water ice cubes. If the literature is correct, it is probable that the shelf life of salt water ice can be substantially increased well beyond that of dry ice. To accomplish this requires special freezers. The value of this ice could be more than doubled. Tests were conducted with the salt water ice cube placed in a special freezer that dropped the temperature to only -80°C . At that temperature, the shelf life was found to be equal to or slightly superior to dry ice of the best quality.--

Please amend the paragraph extending on page 17, from lines 6 to 17 as follows:

--Although salt containing cubes can be produced at about -28.9°C , ~~it is~~ they are preferably produced at about -45.6°C . It is expected that this ice entails greater handling (greater care must be used) and increased production costs over regular ice of about 10 cents per kilogram. The production cost per kilogram of fresh water ice in the New York

area (absent taxes and delivery) is about ~~8~~ 8 cents per kilogram. Thus the production cost of salt water ice is about ~~18~~ 18 cents per kilogram. Salt water ice can be sold for less ~~then~~ than \$1.00 per kilogram. Despite its shorter shelf life (which may not be significant), customers might want salt water over dry ice, for its other advantages. In the New York area, the lowest price found for mediocre dry ice was \$1.32 per kilogram as of the summer of 2002. --

Please change the Table C extending on page 17 line 20 to page 18, line 23 as follows:

--Table C

A COMPARISON OF FRESH WATER, SALT WATER AND DRY ICE

Product	Fresh water	All other	Salt water
	ice	fresh water	ice

~~Dry Ice~~

~~Does not melt~~
~~sublimates (goes~~
~~from a solid to gas~~
~~at a rate of~~
~~2.2680kg every 24~~
~~hours in a typical~~
~~ice chest.)~~

~~-78.5C~~

Temp. ~~45.6°~~ ~~28.9°~~ ~~1.1°C~~

Starts to melt

(at standard

atmospheric

pressure) ~~6.1°C~~ ~~0°C~~ ~~0°C~~

CO₂ & Per

Kilogram N.Y.

(no delivery) ~~15 cents~~

~~20 cents~~ ~~or more~~ ~~\$ 1.~~

\$1.32 to \$2.20

Content of

Product ~~100% water~~ ~~100% water~~ ~~Salt, water, mineral~~

Dry Ice

CO₂

<u>Product</u>	<u>Dry Ice</u>	<u>Fresh water</u>	<u>All other</u>	<u>Salt water ice</u>
		<u>ice</u>	<u>fresh water ice</u>	

Temperature

As produced: -78.5 °C -28.9 °C -1.1 °C -45.6 °C

Starts to melt

(at standard

atmospheric

pressure) : Dry ice 0°C 0°C -6.1 °C

doesn't melt;

it sublimates

from solid to

gas

Cost Per

Kilogram N.Y.

(no delivery) \$1.32-\$2.20 \$0.20 15 cents \$1.00

or more

Content of

Product CO₂ 100% water 100% water Salt, water, mineral--